

**UNITED STATES DEPARTMENT OF AGRICULTURE  
Agricultural Marketing Service  
Livestock and Seed Program  
Washington, D.C. 20250**

**SCHEDULE G4 (P2) – JANUARY 2003**

**USDA SPECIFICATION FOR CERTIFICATION OF BEEF CARCASS  
QUALITY CHARACTERISTICS OF OFFICIALLY GRADED BEEF  
FOR CHEF'S EXCLUSIVE – SWIFT & CO., E. A. MILLER**

This specification is for certification by an AMS agent of U.S. Prime and Choice steer and heifer beef carcasses which: a) show no evidence in the ribeye muscle of internal hemorrhages, b) are free of "dark cutting" characteristics, and c) meet the following requirement:

- (1) Marbling score of Modest 00 or higher

Item 1 shall be determined in accordance with the "Official United States Standards for Grades of Carcass Beef."

**CERTIFICATION**

Carcasses to be examined for compliance with the requirements of this specification shall be clearly identified when presented to the AMS agent for certification. Procedures for identification, certification, the removal of preliminary identification marks (or other methods of control) from non-qualifying carcasses, and control of certified carcasses shall be in accordance with established MGCB procedures. The AMS agent shall certify acceptable carcasses and complete the Live Animal/Carcass Certification Worksheet (Form LS-5-6).

The costs of all grading and certification services performed by the AMS agent involving examinations, supervision, official documentation, and related services shall be borne by the person, group, or plant requesting the service.

**LABELING**

Labeling of Chef's Exclusive products shall be in compliance with FSIS regulations and LS Policy SP2 (issued July 25, 2002).